



c a s c i n a
G A R I T I N A

Niades

Brachetto d'Acqui
Denominazione d'origine controllata
e garantita
2004

ALTITUDE: 300m above sea level.

CULTIVATION METHOD: low Guyot with 5.000 vines per hectare.

SOIL: average with a tendency towards lime.

CLIMATE: Mediterranean with a slightly continental trend especially in the winter and a habitually Southerly wind known as the "Marin" from spring to autumn which cools the hottest days.

YEAR PLANTED: 1996

HARVEST: by hand into small baskets.

DATE of HARVEST: September 16th 1999.

AVERAGE GRAPE-YELD PER HECTARE: 8.0 tons.

VINIFICATION: maceration on skins for five days at a controlled temperature followed by a period in the cooling cell where it remains until secondary fermentation takes place.

BOTTLING DATE: 1999-11-30.

REFINING IN BOTTLE: one month.

ENOLOGICAL CHARACTERISTICS:

alcohol content:	5,8 %
	13,50% total
total acidity:	6.5 g/l
ph:	3.4
SO2:	45 mg/l
estratto secco:	29 g/l

SERVING SUGGESTION: Dry pastries, fruit desserts and worth trying with mature, firm cheeses.

DRINKING PERIOD: 18 months.

COMMERCIAL PRESENTATION: six bottles laid in a cardboard box.